

TECHNIQUE

Toque Blanche Grande Carte PASTA COOKER

MANUFACTURER'S INSTRUCTIONS

Part C: User manual

- WARRANTY -

To ensure the warranty on this equipment, we recommend that you to comply with the
MANUFACTURER INSTRUCTIONS in this manual.

If you can not undertake the required maintenance operations, our installation and service network
is available to provide you with a personalised contract.

- WARNING -

- The product delivered to you complies with current standards. If any modifications are made
the manufacturer can accept no responsibility whatsoever. The manufacturer can not be
held responsible in the event of incorrect use of the appliance.
- These appliances are for professional use only and must be used by specialised personnel.
- Read the manual carefully before installation.
 - Keep your manuals.

BONNET

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PASTA COOKER

C) USER MANUAL

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8. RECOMMENDATIONS

- ◆ These appliances are for professional use, only qualified personnel must use them.
- ◆ Cooking appliances and their heating components can reach high temperatures. BE CAREFUL not to burn yourself when handling accessories (grills, plates...).
- ◆ The appliance must be installed to current with regulations and standards, in an area which is correctly ventilated.
- ◆ For cleaning, never use high pressure sprays or hoses.
- ◆ Do not use the pasta cooker if the water level is not between the minimum and maximum levels.
- ◆ Observe the maximum loads as indicated.
- ◆ **The warranty will not cover problems caused by failure to heed these recommendations.**

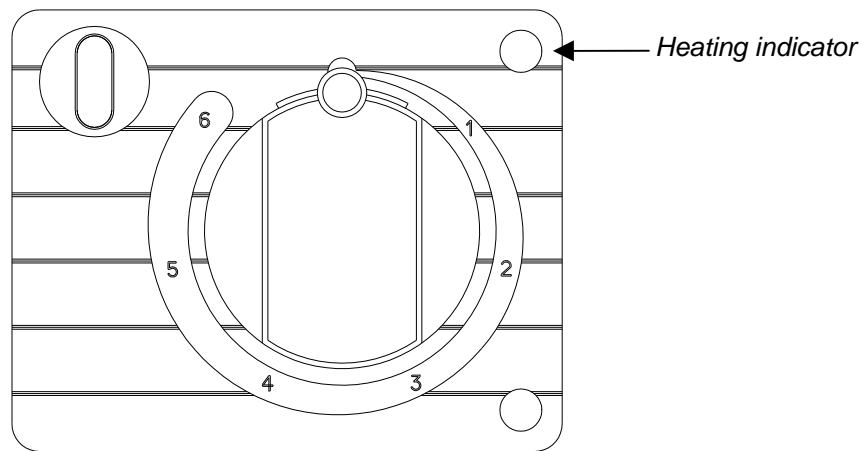
9. PRACTICAL TIPS FOR USE

9.1 LOAD LIMITS

3 baskets dimensions <i>Length x Width. x Height. (mm)</i>	Recommanded load per basket (kg)
290 x 90 x 160	0.5 kg

9.2 USE

- Fill the well up to the maximum level of the front skim platform.
- Heat the water by setting the thermostat to maximum.



- When boiling salt to taste.
Attention please read the paragraph «concentration of salt » in the maintenance chapter.
- Immerse one or more panniers.
- Reduce the temperature if necessary by turning the dial to the required level (0 to 100% adjustment).
- Maintain the water level.

9.3 SKIMMING THE STARCH

To skim off the starch add water so that it overflows from the area at the front of the unit designed for this process. This operation can be undertaken occasionally as required or the water can be left on all the time on a very low flow rate.

10. MAINTENANCE

10.1 ABOUT STAINLESS STEELS

A **stainless steel** is a type of steel designed to allow a thin protective film to form on the metal surface and to protect it against corrosion (Oxide film resulting from the chemical reaction of oxygen on the metal surface).

Any element disturbing the formation of this film, or making its partial destruction easier (Food deposits, overflows, stagnant liquids...) affects stainless steel resistance to corrosion.

If the composition of stainless steel allows it to resist certain chemical aggressions better than standard steel **do not imagine that stainless steel is indestructible.**

● 3 main factors of corrosion should be checked:

- The chemical environment. In general:
 - * Diverse brines
(Salt concentration, Sauerkrauts ...)
 - * Chlorides, particularly in:
 - Cleaning products
 - Bleach.
- Temperature:

Any chemical environment has its aggression towards stainless steel considerably increased at higher temperature.
- Time:

The more important the contact time between stainless steel and the chemical environment is, the more perceptible the consequences of the corrosion will be.

The combination of these three factors can lead to the destruction of interior surfaces, even those of high quality stainless steel.

Note: when a stainless steel corrodes, it is extremely rare that it comes from the steel itself. Generally, inappropriate or badly used cleaning products, bad maintenance or extreme conditions of use are often the cause of the problems encountered.

WARNING

The manufacturer can not be held responsible for cases of corrosion encountered in these conditions and no warranty will then apply.

A list of the most frequent cases is given below, so that you can identify these possible causes and maintain your equipment's service life as long as possible.

10.2 THE MOST COMMON CAUSES OF CORROSION:

Floor cleaning

The cleaning of tiles (after work, or during regular service) is often carried out with very aggressive products. If the product is sprayed under pressure without caution, the splashes beneath the appliances cause corrosion of bottoms and panels.

Even worst, the vapour from these products, if the premises are not immediately and forcefully ventilated, fall on the equipment and can extend the corrosion to all surfaces.

Inappropriate cleaning products (Bleach, Acids, Soda)

If products, such as Bleach, acids or soda dilutions,... (all products not especially designed for use on stainless steels) are used, an irreversible attack occurs on the stainless steel surfaces.

Cleaning product applied at too high temperature

All cleaning products become more aggressive if applied to a hot surface. As a general rule, the temperature **must not be higher than 60°C**, not to attack the stainless steel in an irreversible way (Blackening of surfaces...).

Cleaning product not properly rinsed

If the interior surfaces once cleaned are not thoroughly rinsed in order to eliminate any trace of cleaning product, the latter, with time, will carry on its action and risk provoking corrosion.

Even worst, if this interior surface reaches temperatures higher than 60°C (Inside an oven, a well, cooking-top...), the problems mentioned previously, will inevitably occur.

Stagnation of cleaning products

In the same way, any zone that can retain some cleaning products, particularly gutters, drains of combi ovens, taps,... must be rinsed thoroughly and abundantly. (Use a nylon brush to strengthen the rinse action with clear water).

Salt concentration

Salt, which is an ordinary element in cookery, often causes attacks (pinholes) in stainless steel. Spillage on the cooking surfaces must be cleaned immediately

Special case of boiling in a boiling pan:

Salting the water by throwing cooking salt into the tank, presents risk: The cooking salt, by setting at the bottom of the tank, may well, before dissolving, corrode the bottom in an irreversible way, if the operation is frequent.

Water should be stirred until the salt has completely dissolved, or table salt should be used.

Intensive use in brined environment

Certain products such as sauerkraut (acid juices), seafood (presence of salt), and generally speaking, brine should be given particular attention. In case of occasional use and standard equipment this does not pose problem, if they are thoroughly and systematically cleaned after each use.

In case of intensive treatment, cooking equipment (Cooking ovens, boiling pans...) should be chosen with steel specifically designed for this type of operation.

Mains water too chlorinated



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At times certain water supplies have too high a chlorine content. In these cases, it is not rare to find the corrosion problems mentioned above. (Notably in the well of boiling pans, bratt pans, bain-marie,...).

Cleaning Aluminium or aluminised iron accessories

The presence of aluminium or aluminised iron in a chlorinated solution considerably increases attack against stainless steel.

Do not leave accessories such as basket filters or any aluminium ovenware in tanks of boiling pans, frying pans ... One night would be enough to attack stainless steel at the level of the contact points and on the surface of the product.

10.3 MAINTENANCE OF STAINLESS STEEL SURFACES

A minimum standard of cleanliness and maintenance is essential for metal surfaces to prevent dust, metallic particles and deposits of all kinds that may alter the protective film mentioned.

Washing surfaces down with soapy water or a neutral non-abrasive detergent is all that is required. RINSE THOROUGHLY and wipe surfaces.

Never rub stainless steel with wire wool. If necessary use scotch brite or equivalent product, following the polishing direction of the stainless steel surface.

10.4 INSPECTION AND MAINTENANCE

Check the appliance is correctly operating after a new installation or after a routine service. It is recommended to have the overall operation of the appliance checked at least once every year.

GUARANTEE

WARNING! NO WARRANTY IS UNCONDITIONAL

Our warranty only applies to normal usage, i.e. in strict compliance with the recommendations indicated in our service and maintenance notices.

It is also only valid if our technicians carry out the regular recommended service and/or inspection visits.

Subject to the above reservations, our appliances are normally guaranteed for a period of one year, running from their date of manufacture. In the event of breakdowns due to defects or to constructional errors either apparent or hidden, throughout the period of warranty our appliances are repaired at our cost, parts and labour included.

For the warranty to be effective our appliances should not have been modified nor repairs carried out with parts which are not original or approved by us, or by non-qualified personnel or those who have not been trained by us.

In the event of a breakdown or failure, the purchaser should inform us in writing as soon as possible of any defects attributed to our appliances. No attempt should be made to remedy the defect directly or via a third party.

Regular service inspections and maintenance by our engineers are an essential condition for correct and reliable operation of our equipment. Such service and maintenance operations can and must only be carried out by our technicians, who are not only fully qualified but trained to do so. They have the right tooling, original spare parts and are given regular training updates on the appliances. Periodic servicing is essential, it is carried out at a cost but guarantees reliable operation of our appliances.

The timing of service and maintenance is relative to the conditions of use. In the event of heavier conditions, it will be necessary to carry out certain operations more frequently.

WARNING: Damage caused by the connection of our appliances to a power supply which does not comply with the instruction plate (voltage, phase/neutral cycles...) or with the phase order (particularly important for three-phase motors, direction of ventilation, jacks...) shall in no case be covered by our warranty.

This is why it is recommended that the appliances are only connected when power is available and these things can be checked.